

AN 1996:259800 HCAPLUS  
 DN 124:287739  
 TI **Bifidobacterium microcapsules** and their  
 manufacture  
 IN Zhang, Chi; Zhang, Lei; Wang, Shanwu  
 PA Beijing Agricultural Univ., Peop. Rep. China  
 SO Faming Zhuanli Shengqing Gongkai Shuomingshu, 7 pp.  
 CODEN: CNXXEV  
 DT Patent  
 LA Chinese  
 FAN.CNT 1

	PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
PI	CN---1113515	A	19951220	1995CN-0102072	19950306
AB	<p>The <b>Bifidobacterium microcapsules</b> are prepd.          from sodium alginate, gelatin, calcium carbonate,          sorbitol, glycerol, and <b>Bifidobacterium</b>. The  <b>microcapsulated Bifidobacterium</b> is kept from the          oxygen, and the calcium carbonate is used to neutralized the acid          formed by the immobilized <b>Bifidobacterium</b>. The  <b>microcapsulated Bifidobacterium</b> greatly enhances          the shelf life of <b>Bifidobacterium</b>.</p>				
IC	<p>ICM C12N-001/20          ICS C12N-011/02; E01J-013/02</p>				
CC	<p>17-14 (Food and Feed Chemistry)          Section cross-reference(s): 10</p>				
ST	<p><b>microcapsule Bifidobacterium</b> alginate gel          preservation; calcium carbonate <b>microcapsule</b>  <b>Bifidobacterium</b> acid neutralization</p>				
IT	<p>Food          Immobilization, biochemical          (<b>Bifidobacterium microcapsules</b> and manuf.)</p>				
IT	<p>Gelatins, biological studies          RL: EOU (Biological use, unclassified); BIOL (Biological study);          USES (Uses)          (<b>Bifidobacterium microcapsules</b> and manuf.)</p>				
IT	<p><b>Bifidobacterium</b>          (microcapsulated; <b>Bifidobacterium</b>          microcapsules and manuf.)</p>				
IT	<p>50-73-4, Sorbitol, biological studies 56-81-5, Glycerol,          Biological studies 471-34-1, Calcium carbonate, Biological          studies 9005-34-0, Sodium alginate          RL: EOU (Biological use, unclassified); BIOL (Biological study);          USES (Uses)          (<b>Bifidobacterium microcapsules</b> and manuf.)</p>				

AN 1997-416041 [39] WPIDS  
BNC C1997-133249  
TI Preparation of *Bifidobacterium* microcapsules.  
DC D16  
IN WANG, Z; ZHANG, C; ZHANG, L  
PA (UNBE-N) UNIV BEIJING AGRIC  
CYC 1  
PI CN---1113515 A 19951220 (199739)\* C12N-001-20  
ADT CN---1113515 A 1995CN-0102072 19950306  
PRAI 1995CN-0102072 19950306  
IC ICM C12N-001-20  
ICS B01J-013-02; C12N-011-02  
AB CN 1113515 A UPAB: 19970926  
    *Bifidobacterium* microcapsule (0.5-1 mm in  
    diameter) is prepared with two kinds of edible gum as raw material  
    of capsule, plasticiser, living *Bifidobacterium* bacteria  
    and solidifying agent. A capsule contains > 10<sup>9</sup>  
    *Bifidobacteria*.  
    ADVANTAGE - The process is simple and cheap and keeps the  
    bacteria alive for a period that is elongated by 50-190 days.  
FS CPI  
FA AB  
MC CPI: D05-H